

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-4 (Cancelled)

Claim 5 (New): A method for screening a malt for use as a raw material in a malt beverage comprising:

determining the decrease in, or the rate of decrease in, the concentration of fatty acid hydroperoxides in a malt sample containing a known amount of fatty acid hydroperoxides, wherein the decrease, or the rate of decrease, is indicative of the amount of fatty acid hydroperoxide lyase in said malt; and

selecting a malt containing a desired concentration of fatty acid hydroperoxide lyase.

Claim 6 (New): The method of claim 5, wherein said malt is barley malt.

Claim 7 (New): The method of claim 5, wherein the concentration of fatty acid hydroperoxides in said malt sample is standardized prior to said determining.

Claim 8 (New): The method of claim 5, wherein said decrease, or rate of decrease, in aldehyde degradation product of said fatty acid hydroperoxides is measured by UV adsorption at 234 nm.

Claim 9 (New): The method of claim 8, comprising measuring the rate of decrease of fatty acid hydroperoxide concentration, and further comprising calculating an enzymatic activity of the fatty acid hydroperoxide lyase by using the formulae (ii) based on the measured UV absorption decrease;

wherein formulae (ii) is:

enzyme activity (nkat/g) = UV absorption decrease per minute at 234 nm x 0.667 x
total reaction solution (mL) ÷ enzyme solution (mL) ÷ enzyme solution concentration
(g/mL).

Claim 10 (New): The method of claim 5, wherein said selecting a malt comprises
selecting a malt that has a fatty acid hydroperoxide lyase activity of 2 mU/g or less.

Claim 11 (New): The method of claim 5, wherein said selecting a malt comprises
selecting a malt that has a fatty acid hydroperoxide lyase activity of 0.1 mU/g or less.

Claim 12 (New): The method of claim 5, wherein said selecting a malt comprises
selecting a malt that has a fatty acid hydroperoxide lyase activity of 5 nkat/g or less.

Claim 13 (New): A method for screening malt comprising:
measuring UV absorption decrease at 234 nm of fatty acid hydroperoxide due to
degradation by fatty acid hydroperoxide lyase,
calculating an enzymatic activity of the fatty acid hydroperoxide lyase by using the
formulae following (ii) on the basis of the measured UV absorption decrease, and
identifying a malt with the calculated enzymatic activity of the fatty acid
hydroperoxide lyase of 5 nkat/g or less;

wherein formulae (ii) is:

enzyme activity (nkat/g) = UV absorption decrease per minute at 234 nm x 0.667 x
total reaction solution (mL) ÷ enzyme solution (mL) ÷ enzyme solution concentration
(g/mL).

Claim 14 (New): A method for screening a malt for use as a raw material in a malt beverage comprising:

determining the increase in, or the rate of increase in, the concentration of aldehydes resulting from the action of a fatty acid hydroperoxide lyase on fatty acid hydroperoxides in a malt sample containing a known amount of fatty acid hydroperoxides, wherein the increase, or the rate of increase, is indicative of the amount of fatty acid hydroperoxide lyase in said sample; and

identifying a malt containing a desired concentration of fatty acid hydroperoxide lyase.

Claim 15 (New): The method of claim 14, wherein said malt is barley malt.

Claim 16 (New): The method of claim 14, wherein the concentration of fatty acid hydroperoxides in said malt sample is standardized prior to said determining.

Claim 17 (New): The method of claim 14, comprising measuring the increase of, or rate of increase of, the concentration of at least one of trans-2-nonenal, hexanal, and hexenal, nondienal.

Claim 18 (New): The method of claim 14, wherein said increase, or rate of increase, in aldehyde degradation product of said fatty acid hydroperoxides is measured by HPLC or gas chromatography.

Claim 19 (New): The method of claim 14, comprising measuring the increase, or rate of increase, of aldehyde degradation product concentration, and

further comprising calculating an enzymatic activity of the fatty acid hydroperoxide lyase by using the formulae (i) based on the measured amount of aldehyde degradation product increase or rate of increase;

wherein formulae (i) is:

enzyme activity (mU/g) = amount of degradation product generated per minute (μM)
 \times total reaction solution (mL) \div enzyme solution (mL) \div enzyme solution concentration (g/mL).

Claim 20 (New): The method of claim 14, wherein said selecting a malt comprises selecting a malt that has a fatty acid hydroperoxide lyase activity of 2 mU/g or less.

Claim 21 (New): The method of claim 14, wherein said selecting a malt comprises selecting a malt that has a fatty acid hydroperoxide lyase activity of 0.1 mU/g or less.

Claim 22 (New): The method of claim 14, wherein said selecting a malt comprises selecting a malt that has a fatty acid hydroperoxide lyase activity of 5 nkat/g or less.

Claim 23 (New): A method for screening malt comprising:
measuring an amount of degradation products generated in a malt upon degradation by a fatty acid hydroperoxide lyase,
calculating an enzymatic activity of the fatty acid hydroperoxide lyase by using the following formulae (i) on the basis of the measured amount of the degradation products, and

identifying a malt with the calculated enzymatic activity of the fatty acid hydroperoxide lyase of 2 mU/g or less;

wherein formula (i) is:

enzyme activity (mU/g) = amount of degradation product generated per minute (μM)
 \times total reaction solution (mL) \div enzyme solution (mL) \div enzyme solution concentration
(g/mL).

Claim 24 (New): The method of claim 5, further comprising producing a malt beverage from the malt identified.

Claim 25 (New): The method of claim 14, further comprising producing a malt beverage from the malt identified.